



VIGNOBLES RAGUENOT
ARTISTES DU VIN

0016 — Haut Médoc

Our new limited edition wine



Category: AOC Haut Médoc / 0016

Appellation: Haut Médoc

Color: Rouge

Superficie: 0,5 hectares

Soil: Silicious-clay with gravelly subsoil

Age of vineyard: 25 years and more

Grape varieties: 80% merlot 15% malbec 5% petit verdot Yield: 35 hl/ha

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Production: 4000 bottles

Wine making: Parcelar selection with maturity control. Grapes are sorted after picking and 100 % destemmed. The temperature of fermentation is regulated between 28 and 30°C for 8 to 10 days. After fermentation, the wine is kept on the skins for additional 15 to 25 days. Malolactic fermentation. Aged 18 months in 100% new oak barrels.

Tasting notes: In the same way as James Bond this wine is unexpected, fiery and ... a charmer! Dressed in his smartest purple colour suit , the « double zero sixteen » no-body is left unaffected .